



XISTO – ROQUETTE & CAZES - 2005

Varieties: 60% Touriga Nacional
15% Touriga Franca
25% Tinta Roriz

Age of Vineyards: 25 years old

Soil Terroir: Schist

Appellation: Douro

Vintage: 2005

Alcohol, vol %: 14%

Vinification Techniques: Grapes are hand picked in 25 kg plastic boxes, and submit to a very accurate quality selection before being crushed. Alcoholic Fermentation is performed in thermo-regulated stainless steel vats with a taper shape and temperature control. Long skin maceration.

Ageing: 18 months in 225 Litres, French oak barrels (new barrels: 60 %, one-year old barrels: 40%).

Bottling: August 2007. 32.340 bottles (0,75 Litres)
346 bottles (1,5 Litres)

Tasting notes: **Colour:** Dark ruby
Aroma: Good harmony between elegant floral notes and very intense red fruit aromas. Great freshness.
Palate: Very refine attack, right volume with deep and very silky tannins. Elegant finish with very good complexity between red fresh fruit and slight notes of dark chocolate. Excellent deepness with good ageing potential.

Winemakers Daniel Llose e Susana Esteban

Retail Price £24.99